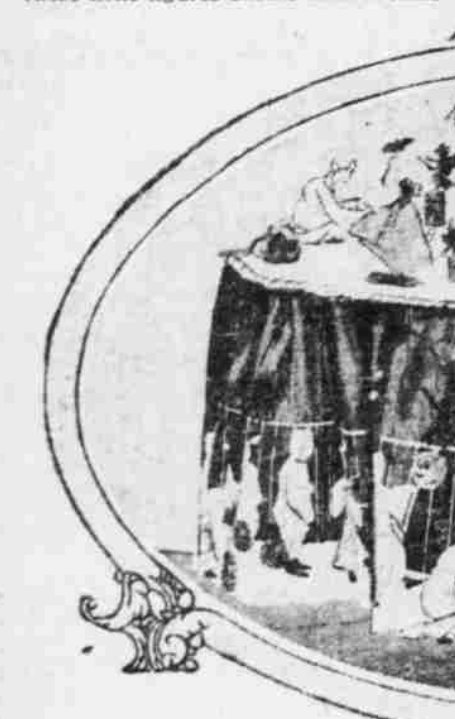


FEMINE WAYS AND WHIMS

Making Your Own Halloween favors an Easy Matter

If you are one of those unfortunate beings possessed of a longing to entertain your friends in return for the good times they have given you, but with little money to spend upon a formal dinner or dance, why not cut the Gordian knot by sending out invitations for a Halloween party and part with all your fears and tremors? Your guests will have a howling good time, for who ever heard of a Halloween party that was not a success? Why, the very invitations themselves when got up in a symbolic fashion send pleasurable thrills through the most blasé mortals, and the guests arrive in the right spirit for any kind of jolly sport.



WITCHES' TABLE AND NEW HALLOWEEN FAVORS

with paper whisks on their ends. A few yards of crepe paper will make a little round pumpkin with just a little stuffing, with wide green leaves and stems of twisted paper. Table covers and napkins may be had by box with all kinds of spooky designs upon them, but lacking these the hostess can make for herself the same

things from crepe paper rolls. The table seen in the illustration is a home-made affair carried out with crepe paper.

From flat paper in the proper coloring red apples, black cats and black witches may be evolved for place cards and table decorations.

But the Jack Horner pie, the piece de resistance of the well equipped Halloween table, can be fashioned from a small cardboard or a frame made of cardboard. A little padding is necessary about the sides of this foundation to give roundness; then the yellow fluffy paper is stretched over and fastened stemwise unless the pie is to be extra big. Then one pie above the other, held at the bottom in a blossom-



pumpkin man, an apple girl and the bat, in a black dress with big wings, should be represented. At your Halloween party utilize the cellar for a "chamber of horrors." Two sheeted ghosts can conduct each guest, who should be blindfolded, down the creaking stairs to the sound of a cowl that has been tied under a running faucet. This will give the impression of rushing water and keep the bell constantly tolling. Strips of newspaper or ropes fastened to the ceiling will dangle alarmingly above the victim's head and shoulders, suggestive of bats, while an electric fan will make ominous breezes. A paper bag burst at the psychological moment will make another shiver, which will be heightened as the voice of doom

speaks through the garden hose. A cold wet bath is laid on the victim's cheek as he is warned that his past is about to be revealed to him by three monkeys seated in a tree. The face of the one he loves best will be his own reflection in a mirror, while the future of each guest may be a caricature sketched on paper or some toy to indicate his particular fad, whim or dislike.

In the matter of refreshments the hostess can run the gamut of her fancy. Just sitting on the floor about a wide fireplace, roasting apples, cracking nuts and popping corn and telling yarns is a this year's hostess' idea of arranging her guests for supper. Again, the table may be elaborately set, and a written menu used, the dishes being disguised under appropriate names, as demon's draft soup, fairy wands (bread sticks or rolls), nightmare, Welsh rabbit, witches' brew coffee, hobgoblin surprise salad, hocus pocus ice cream, and so on.



The table centerpiece might be a witches' cauldron, made of a pumpkin and hung on a standard of three sticks, with sticks piled underneath to imitate a fire, and bats, cats and spiders about on the table among the goodies. Another pretty idea is a tree hung with pumpkin lanterns, with lantern menu cards. But the easiest decoration of all is an autumn fruit basket—pumpkin fruit baskets filled with grapes, nuts and apples beautifully polished. A Cinderella table with all the story worked out will doubtless give ample play for the imaginations of some of my readers.

IS YOUR OVEN RIGHT?

YOU can never make a success of baking unless the oven is exactly right. If it is a little too hot or too cold all your nice cakes or pies will be spoiled. You can always test the heat by putting a piece of white paper on the oven shelf you mean to use and leaving it there for a few minutes. If the paper comes out white or very slightly browned at the edges the oven is cool.

If the paper comes out a good deal browned, but not burnt at all, the oven is moderate. If the paper comes out brown all over and blackened at the edges the oven is hot. If the paper burns all to tinders the oven is fierce.

You can always cool an oven that is too hot by putting a baking dish full of cold water into it. Let this remain for a minute or two, then take it out and keep the door open until all the steam caused by the heating of the water has dried away.

Use a cool oven for milk puddings and other things that need to stand in a gentle heat for a long while, so that the hard substance of fruit may swell slowly.

Use a moderate oven for rich cakes and other solid things that have to be baked slowly, so that the heat may work right through them while the outside remains soft. It is a good plan to put a rich cake into a hot oven for a few minutes first just to make it rise, and afterward into a moderate one.

Meat and fruit pies should be treated in the same way, a little strong heat to bring up the pastry and then moderate heat to cook the contents of the pie.

Bake shortcake and puff pastry in a hot oven. Remember that when you are using a hot oven you must watch it all the time and be ready to see that the baking does not get burnt.

If your goodies are burning on top cover them over with a double sheet of greased paper. If they are burning underneath stand the tin that holds them on a baking dish raised on a brick so that the tin may not touch the hot floor of the oven.

Some people always keep an old tin partly filled with sand in the oven or on the rack above the fire. This is very useful, as anything that tends to burn underneath may be put into the sand tin and kept quite safe. But remember that you must not put your things into cold sand. The sand must be heated first or it will make your cake "sandy" at the bottom.

A "fierce" oven is not much used except for very rich pastry and savory dishes that have already been cooked and only need browning.

FACILITATING IRONING.

WHEN ironing fold an old quilt four times and stand on it. You will be surprised how much less fatigued you become. It also keeps long garments from becoming soiled on the floor.

How to Modify the "Horrible" Styles

THE woman with conservative taste who looks at the smartest styles of the fall is apt to exclaim: "Horrible! Outrageous! Absurd! I'll never wear anything like that!" But what will interest you on second thought is that your dressmaker or milliner is going to adapt these new fashions into styles that will accord perfectly with your less extreme ideas, for ultra styles and popular fashions always bear some resemblance to each other.

The charming costume pictured is an adaptation of an extreme mode that is



NEW FROCK MADE OF REMNANTS

sure to please the most conservative dresser, and at the same time it will prove an economical way in which to use short lengths of contrasting materials.

As you see, the smart little coat is a short cutaway affair of matelasse, and the skirt, a peg top model, is of plain fabric. An odd piece of fur could well be pressed into service for the coat collar.

A good flavoring for sirups, jellies and preserves is made with orange and lemon peel.

The Beauty Corner

THE latest way to achieve rosy cheeks is to slip them into a good, beautiful color. This method sounds drastic. So it is, a little, but it has its advantages. No one can say, for instance, that it conserves the skin as does the use of rouge.

The slapping treatment is quite new, and it has a wonderful tonic effect upon the skin. It not only makes the cheeks rosy and beautiful in appearance, but it makes them youthful looking too. It helps to remove all the hollows which have a knack of adding years to one's age. It gives, in time, a plumpness to one's face which is found in the truly young only.

The method of slapping is very simple. It is done with the tips of one's fingers, or rather, with the "cushions," so that one's finger nails do not come into contact with the skin at all, using regular movements all over the cheeks. The slapping should not be too hard.

but firm enough to make the skin tingle and glow. The slapping should be continued for at least five minutes night and morning.

Before beginning the treatment apply some cold cream to the face, rubbing it in well. This will avoid any slight cracking of the skin if it is sensitive. It is just as well to smear one's finger tips with the cream also.

Just a word about the lips. These are often unattractive because they are pale and hard looking. To bring a little color into them for any special occasion the best thing to do is to apply some good cold cream, then a little eau de cologne and smear again with the cold cream. This will take away the hard appearance, as well as bring color to the lips.

It is not wise, however, to make a practice of touching up the lips in this way, as continued applications of eau de cologne will crack them.

IF YOU NEED A DRESSING JACKET

A PRETTY and practical dressing jacket can be easily made at home by the amateur seamstress if the following directions are exactly followed:

A yard and a half of material twenty-six inches wide are required. Fold this strip of material through the middle and cut a slit five inches long down the center fold. Turn back the two sections to form a collar. If the material is the same on both sides of these flaps hem them neatly or crochet an edge found them, using wool or silk of a corresponding shade. If the material has a right and a wrong side the collar flaps will have to be faced with plain silk or with the same material.

The cuffs are formed by turning back the material of the corners on a diagonal line with the collar. Two large, flat buttons are fastened to each sleeve, and these are slipped into loops of braid. The remainder of the fabric is bound with silk ribbon or finished with a crocheted edge. Two buttons with the corresponding loops of braid join the fronts.

Crope de chine or Japanese silk or a cheap cotton crepe in an attractive shade is suitable for making this practical little negligee, which only covers the shoulders and reaches well down the back. The open sleeves are placed over the arms and buttoned easily underneath.

This is a particularly useful jacket for an invalid, as it is so simple a matter to slip it on and off. If great warmth is necessary it can be made of blanketing or eiderdown.

To Dissolve Chewing Gum

IF you were ever unfortunate enough to find a piece of chewing gum sticking tenaciously to your shoe or other belonging you probably came to the righteous conclusion that chewing gum was the most tenacious and sticky substance in the world. There is one thing that will dissolve it completely and quickly, and that is gasoline, so if ever again you are troubled by its unkind presence dissolve it by its unkind presence dissolve it.

Suitable Dishes for a Halloween Spread

FOR the Halloween supper tomato cocktail is much more appropriate than theyster cocktail. Get tiny red, round tomatoes and peel them without scalding, cut in halves, quarters or cubes, and put them on ice to become thoroughly chilled. Place a long stemmed cocktail glass on a small plate, arrange crisp, tender lettuce leaves about the base and in these place the tomatoes, enough for one person. Rub your mayonnaise mixing bowl with bruised clove or garlic, then put in two tablespoonsful of tomato ketchup, one of worcestershire sauce, salt to taste, half a teaspoonful of paprika, two drops of tabasco and a tablespoonful of lemon juice. Beat these ingredients well together and put into the glass. Dip the pieces of tomato into this sauce as you would the oysters.

Witch of Endor Salad.

The salad ingredients are white grapes with seeds and skin removed, pineapple cubes, apples pared and cored and cut into dice, and tender, crisp white celery cut fine. Add a few Brazilian nuts cut in thin shavings. Mix with mayonnaise, sharpened well with lemon juice and seasoned with paprika. Arrange on a shallow dish on crisp lettuce leaves, mask with the mayonnaise or stiff whipped cream, spreading it to represent a playing card, and decorate with red and black spots cut from pimento, peppers and truffler—beats, diamonds, spades and clubs. Slice rich yellow and Neufchatel cheese thin and cut in small rounds to represent gold and silver coin and arrange in little piles, one on each individual salad plate. Shake a little paprika over the whole.

Apples on a Stick.

These homely old fashioned sweets furnish more amusement for a house party on Halloween than the apple on a string or diving for apples into a tub of water blindfolded. Choose firm tart apples, not too large, and pierce them with slender little skewers or sticks convenient to handle. Prepare the coating by boiling two pounds of brown sugar in a smooth saucepan with a little hot water until the sirup is stringy; then dip the apples in and turn them over and over until they are thoroughly coated with the sirup.

Deviled Chestnuts.

Shell large sized chestnuts of the common variety and cut crosswise in thin slices. Put enough butter in a frying pan to fry the chestnuts a rich brown, but not to burn them, or fry in deep fat in a wire basket. While they are still hot season them with paprika and either worcestershire sauce or tabasco.

Canton Cream.

This is delicious and easy to make. If you do not wish to freeze the cream yourself order a plain vanilla cream, very smooth and frozen very hard, and stir in finely minced preserved ginger and enough of the sirup to flavor to taste and repack. With each service have a spoonful of nuts, chopped fine and caramelped with a little sugar, sprinkled over the top of the cream.

GARDENIAS IN FAVOR

GARDENIAS are apparently to continue in favor. They are used on many of the new velvet hats. They are simply arranged, as a gardenia must be to bring out all its stiff beauty, and they are a fitting trimming for a fabric so dignified as velvet. They are frequently combined in the form of a wreath, with narrow, stiff black moire ribbon—another trimming much used on velvet.

Smart Model In Contrasting Materials

NOTHING is nicer than inexpensive house dresses, and the season's styles are particularly well adapted to the making of these little creations at small cost.

Take, for instance, the pretty frock pictured, which lends itself beautifully to a combination of materials. The



MODISH MOUSE FROCK.

sleeves are of the fashionable broadcloth, as are also the insets in the well cut skirt. The tassel ornament at one side of the skirt drapery may be omitted if not quite in keeping with one's taste. Crope de chine in any of the attractive colors of the season would be an excellent medium in which to carry out the design.

Housework as a Cure for Nerves

THERE is nothing especially new in recommending housework as a cure for nerves. Women often take up the idea in a faddish fashion and speedily fall back into easy ways, lazy habits and too frequently indulge in rich foods and sweets that have been denied them.

Now in line of the sanitariums where fashionable women go to get back their poise, appetite and normal sleep a housework cure has been made a part of the recuperative cure.

A splendidly equipped sanitary kitchen in the scene of the cure. Here are the newest conveniences in the way of antiseptic glass tables, tiled floors and walls. Electric heating and cooking devices, together with a brave array of kitchen china in blue and white ware, make an inviting picture for the aesthetic eye. It is certainly a more encouraging setting than a sun parlor full of nervous patients.

A staff of capable instructors in domestic science takes turns in giving lectures and practical demonstrations. In a short while the patients forget their woes and ailments in the novelty of their work, and they take up their domestic and household with interest and a lot of amusement.

Of course there is plenty of rest between the classes. Washing is one of the arts that form part of the cure system, and when the chemistry of the process is made clear it is remarkable how fascinating this usually despised task becomes. Laundry and dainty handkerchiefs are the articles chosen, and the pupils are taught the art of bluing, starching, drying, sprinkling and ironing of these articles.

By degrees the mind of the irritable woman is taken off her own life and ailments and the cure begins to work. There are lectures by authorities, illustrated by moving pictures, showing the many different processes of culinary work and the right ways of doing certain things as opposed to the wrong ways.

"It is good," said the director of a sanitarium recently, "for women to take interest in domestic tasks. It all becomes a sort of play, and that is the secret of curing nerve trouble for men and women. Teach them to play. Take them out of themselves and it is possible to teach them to be useful to themselves and to their families."

The Little Girl's School Bag

MAKE the little girl's first quarter at school as pleasant as possible by providing her with a book bag. You should not forget that she is not used to carrying things and that even a single book will make her arm ache after a few minutes.

She'll never forget that first textbook if the bag for it is a pretty affair of fancy cretonne or raw silk with about ribbon-strings or bangles. The bag should be lined with oil silk and the child shown how to turn this side outward in case she is caught in a storm. By being taught this early in her career to look after the appearance of her books the child will continue that sort of thing throughout her life.

Fetching Is This New Blouse



DRESSY MODEL IN NET AND LACE.

THIS dressy blouse is one of the latest fashion developments of the autumn. It is made of transparent net, with an underbody of all over val insertion. The deep frill about the neck of shadow lace, and the one tie end of pleated ribbon has a unique effect, while lace and ribbon ornament the draped sleeves.

A Popular Material

VELOURS DE LAINE is coming into its own. Who could resist for long such a fascinating fabric? Introduced in the spring, it was obvious that its chance would only come with the autumn.

Velours de laine has, like plush and peau de bete, a big future, and especially in the more expensive sorts, in which the velvet surface is as thick as warm, as rich and almost as expensive as fur. It is, besides, likely to remain exclusive as well as distinguished, for it cannot easily be imitated in the cheaper varieties.

Both with a plain surface of thick velvet and in ribbons of every degree of thickness, from the organ tube to the favorite medium stripe which may be carried out in two shades, the rich and cozy fabric is much employed for the wraps which are now being shown.

TO HANDLE HOT CLOTHS

AN easy and convenient way to handle hot cloths in case of sickness is to put two or three of them in a steamer, keeping the water in the lower part constantly boiling. This saves wringing.



HIP MODEL OF PERSIAN LAMB.

DISTINCTLY dashing and different from the long fur coats of yesterday are the stunning little hip coats just out. This model of imitation Persian lamb is slashed with wide braid. The collar and cuffs are of black and white skins.